

CALCIUM FORTIFIED DAIRY PRODUCTS
AND METHODS OF PREPARATION

ABSTRACT

Nutritionally improved cultured dairy products such as yogurt products include a fine powdered calcium phosphate salt of reduced particle size having a mean diameter $\leq 6\mu\text{m}$ in amounts sufficient to provide a total calcium content of 0.25% to 0.75%.

A method for producing the calcium fortified yogurt is also provided wherein a fine powdered insoluble calcium salt is admixed with a milk blend prior to fermentation. The yogurt is prepared by conventional fermentation. Both stirred style and cup set style yogurt products can be prepared.